

## FIRST BITES

### Steamed Manila Clams

Portuguese Sausage | Tomato Saffron Sauce 16

### Sizzling Beef "Bulgogi"

Kula Romaine | Shiso 21

### Baked Coconut Curry Escargot

Thai Inspired Curry Butter 13.5

### Mozzarella & Feta

Black Pepper Honey 12

### Scallop & Cilantro Potstickers

Korean Chili Dipping Sauce 12

### White Clam & Garlic Flatbread

Fontina | Baby Arugula 16

### Big Island Hearts of Palm & Leek Soup 10

### Spanish Tako

Lemon Brown Butter | Baby Arugula 18

## YAMAGUCHI® SUSHI

\*Spicy Garlic Ahi Roll Shiso | Kamuela Cucumber | Crispy Garlic 14

\*"Shiso-Fresh" Roll Spicy Ahi | Shiso | Hamachi Sashimi | Preserved Lemon 18

\*The Angry Crab Roll Soft Shell Crab | Bacon Bits | Kimchee | Kochujang Aioli 21

\*Tentsuyaki Ahi Poke Ewa Sweet Onion | Ho Farm Tomato 21

\*Mauka Makai Roll Shrimp Tempura | Avocado | Beef Tataki 20

## CLASSICS

### Y Roy's Dim Sum Style Canoe for Two:

Crab Cakes | Tempura Miso Salmon Maki  
Szechuan Pork Ribs | Shrimp Stick | Chinatown  
Chicken Spring Roll 37

### Y Chinatown Chicken Spring Rolls

Pineapple Black Bean Dragon Sauce 13

### Y \*Roy's Original Blackened Ahi

Spicy Hot Soy Mustard Butter Sauce 24

### Y Hawaii Kai Crispy Crab Cakes

Spicy Sesame Togarashi Butter 19

### Y iawe Smoked Szechuan Baby Pork Ribs 17

## FRESH

### Oven Roasted Beets & Arugula

B.I. Goat Cheese Mousse | Meyer Lemon Vinaigrette 14

### Shrimp & King Crab Louie

Baby Iceberg Lettuce | Asparagus 22

### Kula Green Goddess Salad

Kamuela Tomato | Avocado | Bacon 13

### Crispy Brussels Sprouts & Frisee

Golden Raisins | Pine Nuts | Lemon Brown Butter 12

### Sumida Watercress & Frisee

Warm Pancetta Vinaigrette 12

Roy's sources much of our fish from local Hawaiian fishing fleets and our dishes are based on daily market availability.

\*Consuming raw or undercooked meats, shellfish, poultry or eggs could lead to food borne illness.

Please inform your server if you have any allergies.

## OCEAN

Y **Roy's Roasted Macadamia Nut Shutome**  
"Buttery" Lobster Essence 41

Y **"Chinese Style" Jade Pesto Steamed Onaga**  
Sizzled Lup Cheong | Scallion & Chinese Parsley 42

Y **Hot Iron Seared Misoyaki Butterfish**  
Forbidden Rice | Sweet Ginger Wasabi Butter 23/46

Y **\*Roy's Original Blackened Ahi**  
Hot Soy Mustard Butter Sauce 48

Y **\*Hibachi Grilled New Zealand Ora King Salmon**  
Sunomono | Citrus Ponzu 20/40

**\*Bristol Bay Hokkaido Sea Scallops**  
Moloka'i Sweet Potato | Prosciutto Crisps 42

**\*Grilled Shutome "Tataki"**  
Aioli | Garlic Jalapeño Ponzu 36

**Crispy Fried Whole Tai Snapper**  
Agedashi Tofu | Fresh Ho Farm Tomato Sambal 42



**"Salt & Pepper" Kauai Prawns**  
Tom Kha Gai | Waimanalo Cilantro Jasmine Rice 38

**\*Kamalu's "Lomi Salmon"**  
Sweet Maui Onion | Hawaiian Chili 40

## HAWAII KAI'S MIXED PLATES

Y **\*Classic Trio** Jade Pesto Steamed Whitefish | Hibachi Style Grilled Salmon | Roasted Macadamia Nut Whitefish 46

**\*Sunset Surf & Turf** Kona Lobster Au Gratin | Petite Flame Grilled Filet Mignon 60

## LAND

Y **Honey Mustard Grilled Beef Short Ribs**  
Lomi Tomatoes | Ali'i Poi | Natural Braising Jus 39

Y **Grass-Fed Makaweli Beef Meatloaf**  
Tempura Onion Rings | Hamakua Mushroom Gravy 29

**\*8 oz Flame Grilled Filet Mignon**  
Yuzu Kosho | Fontina & White Truffle Pierogi 50

**\*Sous Vide & Seared Half Roaster Jidori Chicken**  
Preserved Lemon | Roasted Baby Potatoes 30

**\*16 oz. Kiawe Smoked Certified Angus Beef Ribeye**  
Makaweli Bone Marrow | Fish Sauce Caramel 60

**\*14 oz. New Zealand Rack of Lamb**  
Vietnamese Glaze | Chimichurri 45

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